



H O N F L E U R

Custom Proposal for
Crafting Exceptional Moments in the
Heart of the French Quarter!

- ✓ Custom Event Setup
- ✓ Customizable Food and Beverage Packages
- ✓ Dedicated Staff On Site
- ✓ All Inclusive Options



Welcome to **Honfleur** at The Hotel Provincial, where French Quarter charm meets modern celebration.

Whether you're planning an intimate elopement or a grand reception, our historic courtyard and elegant event spaces provide the perfect setting. With curated menus, personalized service and timeless ambiance; we will make your wedding or special event effortless, beautiful and unforgettable.

LET US HELP YOU
CELEBRATE



Stay at our Beautiful Property!

Steeped in French Quarter charm, Hotel Provincial is a boutique retreat that blends historic elegance with modern comfort. One of the true perks of hosting your event here is the intimacy of a small boutique hotel—your family and friends can gather under one roof for the entire weekend, turning your celebration into a shared experience from arrival to farewell. Best of all, our guest rooms have been newly remodeled and our pool is a favorite place for guests to gather.



Hotel Rates for your
requested date:



COURTYARD CEREMONY

Exchange your vows in our romantic courtyard surrounded by historic architecture and the timeless charm of New Orleans. This setting provides an intimate backdrop and everything you need for your ceremony.

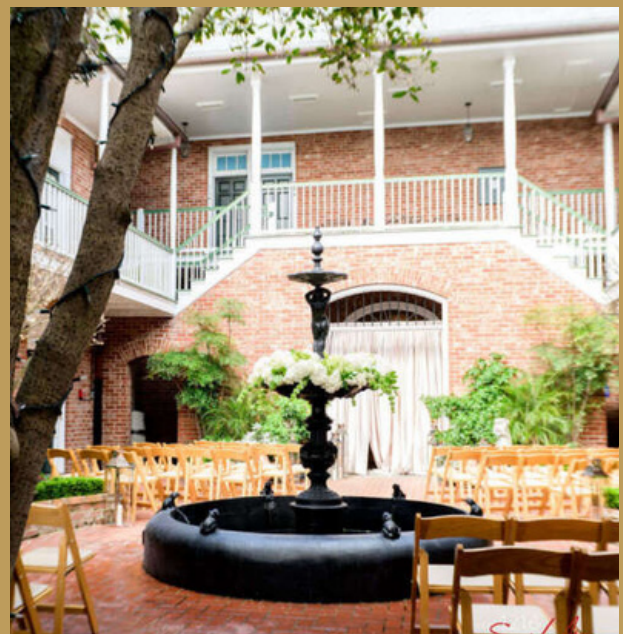
Includes:

- *1 hour use of the courtyard

- *Our guarantee of fresh and lush landscape

- *Large lanterns for your aisle

- *Natural folding chairs



Crafted for your Celebration

FOOD PACKAGES



Our private space, Honfleur, offers the perfect setting for your celebration. Exchange vows in the hotel's charming courtyard, then continue the festivities in Honfleur's warm and welcoming reception space just steps away. With a variety of dining styles—from seated dinners to buffets and lively receptions—and the convenience of hosting your guests right on property, everything you need for a seamless, unforgettable event is all in one place.



Step into Honfleur for a reception that's as vibrant as New Orleans itself. Whether you envision a formal dinner, a relaxed buffet or a lively night of cocktails and dancing, our team ensures a celebration that feels effortless and unforgettable.



THE CLASSIQUE PACKAGE



CHOICE OF 1 SOUP AND 1 SALAD

House Salad

Fresh Mixed Greens with House Dressing

Traditional Caesar Salad

Spinach

Seasonal Fruit and Pecans

Caprese

Chicken & Andouille Gumbo

Shrimp & Okra Gumbo

Tomato Basil Soup

Roasted Garlic & Potato Bisque

CHOOSE 2 STATIONS

Cajun Grazing Station

Cheeses, andouille and alligator sausage, cajun deviled eggs, boudin balls, spinach and artichoke dip, mustards and bread

Southern Grits Bar

Creamy grits with toppings (shrimp OR grillades, grated cheese, green onions and crispy bacon)

NOLA Favorite Station:

Warm rice with your choice of red beans, crawfish etouffee, OR shrimp creole
OR

Chicken & sausage jambalaya
(both served with creole potato salad and jalapeno cheddar muffins)

Premium Grazing Station

Fruits, meats, cheeses, veggies, crackers and dips

Gourmet Macaroni and Cheese

Cheesy baked macaroni with toppings (andouille, green onions, rispy onions, bacon bits, jalapenos)

Add crawfish/lump crab \$5++

Pasta Station

Choice of 1 pasta and 1 side with sliced garlic bread

Cajun Roasted Chicken

Served with choice of 1 side and bread

Cajun Sliced Roast Beef and Gravy

Served with Garlic Mashed Potatoes and bread

SERVED RECEPTION STYLE

\$55 PER PERSON ++

Coffee Service included



THE SOIREE PACKAGE



3 APPETIZERS FROM LIST BELOW

CHOOSE 1 SALAD & 1 SOUP

House Salad
Traditional Caesar Salad
Spinach Salad
Caprese Salad
Tomato Basil Soup
Shrimp and Okra Gumbo (GF)
Chicken & Andouille Gumbo
Seafood Gumbo
Shrimp and Corn Bisque
Crawfish Boil Soup
Roasted Garlic and Potato Bisque

CHOOSE 1 PREMIUM STATION

Blackened Redfish
Served with corn macque choux
and brabant potatoes

Loaded Potato Bar
Mashed potatoes with roast beef debris
+cheese, sour cream, green onions
OR
Sweet potatoes with pulled pork
+ brown sugar, marshmallows, pecans

Pecan Crusted Louisiana Catfish
With andouille & eggplant dressing and
coleslaw with a creole tartar sauce

The Boil
Boiled shrimp (peeled with
tail on), crab boiled potatoes,
corn and sausage with sauces

Steak and Potatoes
Steak tips in demi glace
with roasted garlic mashed
potatoes, green beans
and bread

CHOOSE 2 STATIONS

Cajun Grazing Station
Cheeses, andouille and alligator sausage, cajun
deviled eggs, boudin balls, spinach and
artichoke dip, mustards and bread

Southern Grits Bar
Creamy grits with toppings (shrimp OR grillades,
grated Cheese, green onions and crispy bacon)

NOLA Favorite Station:
Warm rice with your choice of red beans,
crawfish etouffee, OR shrimp creole
OR
Chicken & sausage jambalaya
(both served with creole potato salad and
jalapeno cheddar muffins)

Premium Grazing Station
Cheeses, meats, fruits, veggies, crackers and dips

Gourmet Macaroni and Cheese
Cheesey baked macaroni with toppings
(andouille, green onions, crispy onions,
bacon bits, jalapenos)
Add Crawfish/Crab ++

Pasta Station
Choice of 1 pasta and 1 side with sliced
garlic bread

Cajun Roasted Chicken
served with choice of 1 side and bread

Cajun Sliced Roast Beef and Gravy
served with garlic mashed potatoes and bread

SERVED RECEPTION STYLE

Coffee Service included

\$75 PER PERSON ++



THE FAMILLE



COCKTAIL HOUR INCLUDES:
3 APPETIZERS AND CHOICE OF GRAZING STATION

* CHOICE OF SOUP SERVED INDIVIDUALLY

Seafood Gumbo	Chicken & Andouille Gumbo
Shrimp and Corn Bisque	Shrimp & Okra Gumbo
Crawfish Boil Soup	Tomato Basil Soup
Roasted Garlic & Potato Bisque	

CHOICE OF 1 SALAD, 2 ENTREES, 2 SIDES
SERVED FAMILY STYLE

Shrimp and Grits	Cajun Roasted Chicken	Steak Tips in Demi Glace (\$8)
Red Beans and Rice	Roasted Pork Tenderloin	Blackened Redfish (+\$7)
Jambalaya	Roasted Turkey	Crabcake with Creole
Crawfish Etouffee	Glazed Ham	Remoulade (+\$6)
Shrimp Creole		

SIDES

Baked Macaroni & Cheese	Souther Style Green Beans w/ Bacon
Creole Rice Pilaf	and Onions
Roasted Garlic Mashed Potatoes	Haricots Verts
Andouille and Eggplant Dressing	Roasted Brussel Sprouts
Corn Macque Choux	Sweet Potatoes with Praline Sauce
Seasonal Roasted Veggies	

SERVED FAMILY STYLE AT THE TABLE
\$95 PER PERSON ++

Coffee Service included



THE CUISINE (FULL)



COLD HOR D'OEUVRES

Marinated Crab Claws
Boiled Louisiana Shrimp
Creole Deviled Eggs
Assorted French Bread
Finger Sandwiches
Smoked Salmon & Caper
Canapes
Tomato Basil Bruschetta
Caprese Skewers

HOT HOR D'OEUVRES

Petite Andouille en
Croute
Petite Crawfish Pies
Bacon Wrapped Shrimp
Crab Stuffed Mushrooms
Crabcake Stuffed Egg
Rolls
BBQ or Italian Meatballs
Grilled/Blackened/Satay
Chicken Ribbons
Fig & Goat Cheese Vol-au-
Vents
Artichoke Balls
Fried Shrimp or
Fried Oysters w/Cocktail
Sauce

ADDITIONAL STATIONS/ UPGRADES

Chilled Seafood Display
w/Raw Oysters,
Marinated Crab Claws
with Condiments,
Crackers

New Orleans Sandwich
Station:
“Frenchulettas, Cochon
de lait sliders, mini po
boys

DESSERTS

Bread Pudding
(Rum, Bourbon or
Bananas Foster)

Mini Pecan Pie

Mini Cheesecakes

Brownies

Cookies

Bananas Foster

Dessert Bar with
Assortment

PASTAS

Crawfish & Andouille
Pasta

Shrimp & Tasso Pasta

Cajun Chicken Pasta

Pasta Primavera

Provincials Shrimp NuNu
*similar to BBQ shrimp
but with pasta

LATE NIGHT SNACKS

“Frenchulettas”
Mini Muffulettas on
French Bread

Cajun Corn Dogs

Beignets

Pizza
*choice of Toppings

Grown Up Milk and
Cookies

Cheers to the Occasion

BAR PACKAGES



Our bar offerings are designed to complement your event with cocktails, fine wines and refreshing pours. Whether you're toasting with Champagne, savoring a local favorite or keeping it classic, every sip sets the perfect tone for an unforgettable gathering. Each Bar Package is priced on 3 hours and comes with assorted soft drinks, juices, mixers and garnishes.

The Bacchus

LIMITED

*Selected red, white, &
sparkling wines
Selected domestic,
import, & local beer*

\$31++

ADDITIONAL HOURS \$10++

The Orpheus

CALL

*Bacardi Light Rum,
Beefeater Gin, Stol
Vodka, Jose Cuervo
Gold Tequila,
Jack Daniels Bourbon,
Dewar's Scotch*

\$37++

ADDITIONAL HOURS \$15++

The Rex

PREMIUM

*Meyers Dark Rum,
Bombay Sapphire Gin,
Ketel One Vodka,
Patron Tequila,
Chivas Regal Scotch,
Crown Royal*

\$42 ++

ADDITIONAL HOURS \$20



All menus require 10.25% sales tax + 22% service charge

\$100 fee per bartender

Signature cocktails and upgrades available upon request!



GATHER YOUR GUESTS ONE MORE TIME TO REMINISCE AND REFRESH AFTER THE CELEBRATION. OUR CURATED BRUNCH PACKAGES OFFER A RELAXED YET REFINED WAY TO CONTINUE THE WEEKEND — FEATURING SEASONAL FAVORITES, FRESH PASTRIES AND CLASSIC SOUTHERN TOUCHES ENJOYED IN OUR PRIVATE DINING SPACE. IT'S THE PERFECT ENDING TO YOUR FRENCH QUARTER WEDDING WEEKEND.

CONTINENTAL BREAKFAST STARTS AT \$24PP OR CHOOSE ONE OF OUR CURATED MENUS BELOW

The St. Philip

Continental breakfast
with a
New Orleans twist!

Assorted cereal or yogurt
Breakfast sandwiches-
(Egg & Cheese, with
Sausage or Bacon on
English Muffin)

Seasonal sliced fruit
Juice assortment
NOLA blended Coffee
Hot Tea Selection

\$32 per person ++

The Chartres

A heart FULL breakfast
buffet.

Scrambled Eggs
Smoked Sausage or Bacon
Breakfast Potatoes or
Grits
Buttermilk Biscuit with
Andouille Sausage Gravy
Fresh Baked Croissants
and Pastries
Seasonal sliced fruit
Juice Assortment
NOLA blended Coffee
Hot Tea Selection

\$45 per person ++

Enhancements:

Pain Perdu (French Bread
French Toast) \$8 p.p.

Pancakes or Waffles \$5
p.p

Grillades & Southern-
style cheese grits \$15 p.p

Traditional Eggs Benedict
\$15 p.p

Creole Eggs Benedict (top
with crabmeat or
crawfish tails) MP

Bagels & Cream Cheese \$5
p.p.

YOUR CUSTOM PACKAGE INCLUDES

Take your celebration to the next level with our selection of
upgrades and coordination services.

Photo/Video

Hair and Makeup on Site

Bridal Bouquets/Boutonniere

Licensed Officiant

Ceremony Musicians (*violin, guitar or trumpet)

Jazz Band or DJ

Second line parade (*including permits, NOPD, band and umbrellas)

Decor and Design Upgrades

Photobooth

and MORE!



Coordination Services by The Emily Sullivan Consulting Team

Provide logistical advice so the event will run smoothly.

Create a detailed, specific itinerary for the event and copy to all appropriate vendors during the confirmation process.

Create a detailed, specific itinerary for the reception (including toasts, dances, introductions, etc) and copy to the appropriate vendors.

On-site coordination and supervision at the ceremony site and during the reception for up to 5 hours on the day of the wedding.

Greet and organize vendors and give on site instruction.

Orchestrate the ceremony.

Coordinate the flow of the events.

Assist with guest needs throughout the evening.

Clean up the event and be sure that all items are returned to the appropriate people.

